



LALLEMAND BAKING Raising
Baking
Standards

TECHNICAL DATA SHEET

INSTAFERM® 02 P-FREE

Instant Dry Yeast
Vacuum Packed

INSTAFERM 02 P-FREE vacuum Packed Instant Dry Yeast is obtained by dehydration of yeast cream in a vacuum filter and further dried in hot air dryers. The dried yeast is then sieved, and vacuum packed into aluminum laminate packs, with cardboard carton outer. The yeast is made from *Saccharomyces cerevisiae* developed in a growth medium of molasses or other sugar sources supplemented with other nutrients. Instant dry yeast consists of small oblong particles with porous structure. This allows its use in dough without prior rehydration.

APPLICATIONS AND DOSAGE

Optimal performance in yeast-leavened baked products containing at least 8% sugar and in rich doughs.

Recommended dosage depends on the specific application, it varies between 1% and 1.5%, based on flour weight.

STORAGE CONDITIONS

Instant dry yeast should be stored in a cool and dry place under hygienic conditions to a food product.

PACKAGING, PRODUCT CODES AND SHELF LIFE

| Packaging | Product code | Shelf Life |
|------------------|--------------|------------|
| 15kg vacuum pack | 26280 | 2 years |

PRODUCT CERTIFICATIONS

Kosher and Halal certified.

DIETARY COMPLIANCE

Gluten free.

Suitable for vegan and vegetarian diets.

ALLERGENS AND GMO STATUS

Absence of any potential allergen according to Reg (EU) n° 1169/2011 Annex II.

GMO free: Product is not GMO according to Regulations (CE) 1829/2003 and 1830/2003, referring to the requirements for mandatory labelling and traceability of products derived from genetically modified organisms (GMOs) in foodstuffs and feedstuffs.

INGREDIENTS

Baker's yeast, emulsifier palm oil free.

SPECIFICATIONS

| | |
|-------------------|-------------------|
| Dry matter (DM) | >95% |
| Protein/DM | Min. 40% |
| Color | Typical |
| Odor and flavor | Typical |
| Coliforms | <1000 CFU/g |
| <i>Salmonella</i> | Not detected/25 g |

NUTRITIONAL PROFILE

Typical nutrient content per 100 grams:

| | |
|---|-------------------|
| Energy | 325 kcal/ 1361 KJ |
| Ash | 5.65 g |
| Moisture | 5.08 g |
| Fat | 7.61 g |
| Saturated Fat | 1.001 g |
| Monounsaturated Fat | 4.309 g |
| Polyunsaturated Fat | 0.017 g |
| Carbohydrates* | 41.22 g |
| *calculated as 100-(protein + fat + moisture + ash) | |
| Sugars | 0.0 g |
| Fiber, total dietary | 26.9 g |
| Protein | 40.44 g |
| Minerals | |
| Sodium | 51 mg |
| Calcium | 30 mg |
| Iron | 2.17 mg |
| Potassium | 955 mg |
| Folate – Total | 2340 mcg DFE |

The information in this document has been carefully compiled to the best of our knowledge. Our products are sold subject to the understanding that prospective purchasers will conduct their own evaluations to determine the suitability of the products in their applications. Local food regulations should always be consulted with respect to specific applications and necessary declarations. Legislation may vary from country to country.
Page 1 of 1 Modified: 28 November 2023 A. Jesus. This document is valid for 3 years unless superseded or otherwise indicated.

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